

IN THE SPECIFICATION:

*Please insert the following new paragraph after the Title and before the first paragraph on page 1:*

-- This application is the U.S. National Phase under 35 U.S.C. § 371 of International Application No. PCT/JP2004/017524, filed November 18, 2004, which in turn claims the benefit of Japanese Application No. 2003-389758, filed November 19, 2003, the disclosures of which Applications are incorporated by reference herein in their entirety. --

*Please replace the paragraph beginning on page 1, line 14 and ending on page 2, line 8 with the following:*

As the product of fruit juice-containing food products, there are known various products including fruit beverage, for example, soft drinks and alcohol drinks, fruit confectionary products, for example, a candy, a chewing gum and a chocolate, and fruit dairy products, for example, a milk product, a dairy drink, a yogurt, a sherbet and an ice cream. They are on the market widely. In these fruit juice-containing food products, the addition of bases is widely conducted such as sorbitol, glycerin, propylene glycol, saccharin sodium salt, aspartame, xylose, maltose, glucose, sucrose, maltitol, erythritol, xylitol, sucralose, ~~glycyrrhizin~~ glycyrrhizin, dipotassium ~~glycyrrhizate~~ glycyrrhizate, stevia, fructooligosaccharide, and a licorice extract to improve a storage stability, a keep-moisture property, a taste and so on. All of these bases have sweetness, but when these are added to a fruit juice-containing food product, there occurs a problem that the fruit juice-containing food product with high acceptability in taste can not be obtained because a heavy sweetness caused by the sweetness of the bases remains and a right feeling is not obtained both at taking and after taking. Addition of a flavor is carried out to solve the problem (refer to Patent Literature No.1 below). This addition of the flavor leads to an

improvement and betterments but by this addition it is not possible to get a body feeling such as a right feeling being given in the mouth and to the throat.

*Please replace the paragraph beginning on page 5, line 6 and ending on page 5, line 13 with the following:*

[3] A fruit juice-containing food product described in the item 1 or 2 above, wherein the base having sweetness comprises one or more kinds selected from the group consisting of sorbitol, glycerin, propylene glycol, saccharin sodium salt, aspartame, xylose, maltose, glucose, sucrose, maltitol, maltooligosaccharide, erythritol, xylitol, ~~sucrose~~ sucralose, acesulfam K, ~~glycyrrhizin~~ glycyrrhizin, ~~glycyrrhizin~~ glycyrrhizin dipotassium, stevia, fructooligo-saccharide, honey, and a licorice extract.

*Please replace the paragraph beginning on page 18, line 6 and ending on page 19, line 19 with the following:*

On the other hand, the natural sweetener nonsccharide in the present invention means mainly a sweetener with high degree of sweetness that is extracted from natural plants and so on. Specific examples thereof include, for example, stevia, ~~glycyrrhizin~~ glycyrrhizin, dipotassium ~~glycyrrhizate~~ glycyrrhizate, thaumatin, monellin, hydrangea tea extract, glycyrrhiza extract and momordica grosvenori extract. In the present invention, the amino acid type sweetener means mainly a sweetener with high degree of sweetness that is derived from amino acid, and specific examples thereof include aspartame and alitame. Further the artificial sweetener means artificial sweeteners with high degree of sweetness not classified in the above, and specific examples thereof include, for example, acesulfame K, sucralose, neohesperidine dihydrochalcone and saccharin sodium salt. For specific examples of the degree of sweetness concerning these sweeteners with high degree of sweetness against the sucrose, it is said that the degree of sweetness of stevia is from 200 to 350, ~~glycyrrhizin~~ glycyrrhizin is from 200 to 300, thaumatin is from 750 to 3,000, monellin is about 3,000, aspartame is from 180 to 200, alitame is about 2,000,

acesulfame K is from 130 to 150, sucralose is from about 400 to about 800, neohesperidine dihydrochalcone is from 1,500 to 1,800, and saccharin sodium salt is from 300 to 500.